

## GRADING METHODS AND PROCEDURES

### Location for Applying Grade Stamps for Bull Carcasses and Cuts (Option 3)

#### USDA Yield Grade 1-5 Class Identification

- ① Two required areas:  
loin and rib area 5 to 7 inches  
from Chine Bone.
- ② Six optional areas include heel,  
rump, inside round, knuckle,  
clod, and brisket.



**Note:** Bull must be class identified  
directly above each yield  
grade stamp.

